

Restaurant Gourmet

Tasting Menu

SERVED DURING DINNER TIME

*125€ per person,
served until 9:00 pm and for all the guests at the table*

Amuse-bouche

Esquinado

Crumbled crab, green apple and celery jelly, pickled turnip

Winter roots vegetables

Black truffle and black pork from Bigorre,
Vegetable broth , horseradish cream

Lean fish cooked in Borage butter

Tapioca condiment, cucumber and lime,
shellfish,
Oyster foam, Parsley coulis

Veal Filet

Roasted carrots with honey from Provence,
Juice with capers, lemon and hazelnuts from Piedmont

Selection of French Cheeses

Thomas Métin, master cheese ripener
(extra of 25€ per person)

Prémices Sucrées

Pineapple And Coconut

Crispy and coconut mousse, tartare of pineapple and green lemon,
Emulsion of galanga with dark rum

Mignardises

*Our Chef, Matthieu Gasnier, works with fresh seasonal products only,
therefore some of the dishes can be modified or might be available*

list of allergens is available on request
origin of meat : France
net rates, service and taxes included